

# DINNERLY



## Cheesy Beef Pasta Bake

with Thyme and Zucchini



35 minutes



2 Servings

This hearty pasta bake has the whole family written on it. Simply cook pasta, simmer a rich beef sauce, then bake with cheese until deliciously golden.



## WHAT WE SEND

- thyme
- 1 zucchini
- 50g cheddar <sup>7</sup>
- 200g macaroni pasta <sup>1</sup>
- 2 vegetable stock cubes
- beef mince

## WHAT YOU NEED

- 2 garlic cloves
- 1½ tbs olive oil
- 2 tbs tomato paste
- 1 tbs balsamic vinegar <sup>17</sup>
- 1 tsp sugar

## TOOLS

- oven tray
- baking paper
- medium saucepan
- box grater
- large frypan
- 1L (4 cup) baking dish

Our veggies come straight from the farm, so please wash them before cooking.

## ALLERGENS

Gluten (1), Milk (7), Sulphites (17). May contain traces of other allergens.

## NUTRITION PER SERVING

Energy 999kcal, Fat 47.6g, Carbs 82.0g, Proteins 57.4g



### 1. Prep ingredients

Preheat the oven to 220C. Line an oven tray with baking paper. Bring a medium saucepan of salted water to the boil for the pasta. Crush or finely chop **2 garlic cloves**. Pick the **thyme** leaves, discarding the stems (see Make it yours). Thickly slice the **zucchini** on an angle. Coarsely grate the **cheese**.



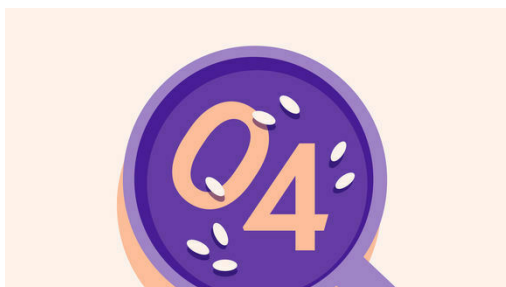
### 2. Cook pasta

Cook the **pasta** in the pan of boiling water for 8 mins or until al dente. Reserve **250ml (1 cup) cooking water** in a heatproof jug, then drain the pasta. Crumble the **stock cubes** into the cooking water and stir to dissolve.



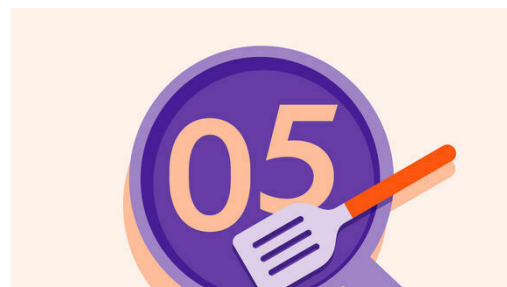
### 3. Make sauce

Meanwhile, heat **1 tbs olive oil** in a large frypan over high heat. Cook the **beef mince**, **garlic** and **thyme**, breaking up the lumps with a spoon, for 5 mins or until browned. Add the **stock**, **2 tbs tomato paste**, **1 tbs balsamic vinegar** and **1 tsp sugar**. Bring to the boil, then reduce the heat to medium and cook for 2 mins or until slightly reduced.



### 4. Assemble pasta bake

Taste the sauce, then season with **salt and pepper**. Add the **pasta** and **half the cheese** and stir to combine. Transfer the mixture to a 1L (4 cup) baking dish and scatter over the **remaining cheese**. Put the **zucchini** on the lined tray, season with **salt and pepper**, then drizzle with **2 tsp olive oil** and toss to coat.



### 5. Bake and serve up

Bake the **pasta** on the upper oven shelf and the **zucchini** on the lower shelf for 10 mins or until the cheese is melted and golden and the zucchini is tender. Stand the **pasta bake** for 5 mins to rest, then divide the pasta bake and zucchini among plates and enjoy!



### 6. Make it yours

Reserve a few thyme sprigs if you like the rustic look in our photo, then scatter over the bake before serving.